

# USER'S GUIDE



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WARRANTY

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**Installer:** Please leave this guide with this appliance.

**Consumer:** Please read and keep this guide for future reference. Keep sales receipt and/or cancelled check as proof of purchase.

Model Number

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Serial Number

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Date of Purchase

\_\_\_\_\_

In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this guide.

If you have questions, call:

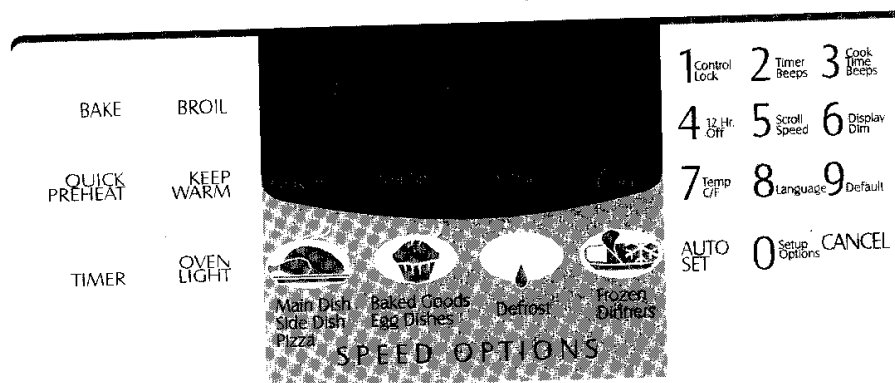
1-888-4MAYTAG (1-888-462-9824)  
1-800-688-2080 ( U.S. TTY for hearing or speech impaired)  
(Mon.-Fri., 8 am-8 pm Eastern Time)  
Internet: <http://www.maytag.com>

**For service information, see page 14.**


# techniques


Use this Cooking Guide to learn how to get the best results from your Maytag Accellis™ 2X Range. You'll find easy-to-understand how-to's for the Speed Options, plus delicious, step-by-step recipes. No need to purchase new cookware or discard your old recipes. This guide will help you cook new and old recipes with confidence.


the control panel





## speed options

 **Main Dish, Side Dish, Pizza** This option uses a slightly higher amount of microwave energy with conventional radiant heat to cook such foods as meats, poultry, fish, casseroles, vegetables, pizza (regular and self-rise), and frozen convenience foods.

 **Baked Goods, Egg Dishes** This option uses slightly lower amounts of microwave energy along with conventional radiant heat to gently cook delicate foods such as egg- and cheese-based dishes and baked goods.

 **Defrost** This option uses only microwave energy to quickly defrost large or small amounts of food. The Defrost option gives you a distinct advantage over a regular microwave when defrosting foods. It allows you to safely and quickly defrost large items — even the holiday turkey.

 **Frozen Dinners** This option is specially designed to use microwave energy for cooking prepared frozen meals packaged in heatproof paper and plastic containers with just enough conventional radiant heat added for the browning your normal microwave can't provide.

 **Auto Set** This control feature allows you to enter the cooking time called for in a conventional recipe. Pressing this pad will automatically cut the conventional cook time in half for speed cooking.





## setting the speed option & time

**When using a Speed Option, there is NO NEED TO PREHEAT the OVEN or SET AN OVEN TEMPERATURE. Follow these easy steps:**

- 1. **SELECT** the appropriate rack position (see page 10) for the food in oven and shut door.
- 2. **PRESS** the desired Speed Option pad.
- 3. **SET** the conventional bake time (or what the recipe calls for) in minutes using the number pads, then press the **AUTO SET** pad. **AUTO SET** will automatically cut the time in half. For example, press [6] [0] for a 1-hour cook time, then press [AUTO SET]. The oven will set itself for 30 minutes.
- 4. If the speed bake time is known (half of the conventional bake time), you may enter that time. However, do not press the **AUTO SET** pad. The time entered will not be cut in half.
- 5. **AFTER** three-fourths of the time has elapsed, the oven will beep and display "CHECK FOOD." You may check for doneness, or ignore it and the oven will continue cooking.
- 6. **AT** the end of the set cooking time, the display will show "ENTER MORE TIME IF NEEDED." If additional cooking is needed, press the number pads to add *actual* cooking time. (The oven will not cut this additional time in half. In general, only 2 to 5 minutes of additional time is recommended. The maximum time that can be added is 10 minutes.)
- 7. **WHEN** the food is done, press **CANCEL** to turn the oven off. (If you accidentally press **CANCEL** but want to cook a little longer, you must reset the Speed Option pad.)

## MAYTAG ACCELLIS™ 2X RANGE COOKING CHART

The correct amount of cooking time is very important to overall results. Most items cook in about half the time of a conventional oven. At the end of the cooking time, check the doneness of food at the CHECK FOOD signal during cooking, continue cooking if needed.

FOOD	RACK POSITION*	SPEED OPTION SETTING	TIPS
<p><b>See page 13 in Cooking Guide for:</b></p> <p>MEATS</p> <p>Beef, Pork 2</p> <p>Whole Chicken 3</p> <p>Turkey, unstuffed 1</p> <p>Fish, thawed 3</p> <p>MAIN DISH</p> <p>Lasagna 3</p> <p>Meatloaf 3</p> <p>Tuna Noodle 3</p> <p>Frozen Pizza - self-rise 2</p> <p style="padding-left: 150px;">- regular 2</p> <p><b>See page 19 in Cooking Guide for:</b></p> <p>SIDE DISH</p> <p>Potatoes, baked 3</p> <p>Squash, halved 3</p> <p>Frozen Potato Products 3</p>			<ul style="list-style-type: none"> <li>&gt; Use metal pans to reduce spattering when cooking roasts and turkey.</li> <li>&gt; For faster cooking, use glass baking dishes for roasts and fish.</li> <li>&gt; Use oven cooking bags for less tender roasts.</li> <li>&gt; Turn roasts over halfway through cooking.</li> <li>&gt; Shield faster cooking areas on meat &amp; poultry with aluminum foil.</li> <li>&gt; For best results, use glass baking dishes for lasagna and meatloaf.</li> <li>&gt; Place self-rise frozen pizza directly on the rack instead of a pan. Place regular pizza in a pan.</li> <li>&gt; Add toppings (cheese, bread crumbs, sauces) during the last few minutes of cooking.</li> </ul>
<p><b>See page 32 in Cooking Guide for:</b></p> <p>BAKED GOODS</p> <p>Brownies, bar cookies 2</p> <p>Apple Crisp 2</p> <p>Muffins 3</p> <p>Cinnamon Rolls, refrigerated 2</p> <p>EGG/CHEESE-BASED DISHES 2 or 3</p>			<ul style="list-style-type: none"> <li>&gt; Use metal pans for brownies and bar cookies.</li> <li>&gt; Use glass baking dishes for apple crisp.</li> <li>&gt; Times may be slightly more than half for baked goods. Add time as needed.</li> <li>&gt; Egg casseroles are done when set and golden.</li> </ul>
<p><b>See page 33 in Cooking Guide for:</b></p> <p>FROZEN DINNERS</p> <p>Packaged in heatproof paper and plastic 2</p>			<ul style="list-style-type: none"> <li>&gt; Set time in minutes for the maximum conventional cooking time, followed by the <b>AUTO SET</b> pad. Time will be cut in half.</li> </ul>
<p><b>See page 34 in Cooking Guide for:</b></p> <p>DEFROST</p> <p>Roasts 2</p> <p>Whole Chicken 2</p>			<ul style="list-style-type: none"> <li>&gt; Shield thin edges with foil prior to defrosting.</li> </ul>

\* The bottom rack position is #1.

### PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- |  |  |
|--|--|
| <p><b>A) DO NOT</b> attempt to operate this oven using the Speed Options with the door open since open-door operations can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.</p> <p><b>B) DO NOT</b> place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.</p> | <p><b>C) DO NOT</b> operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.</p> <p><b>D)</b> The oven should not be adjusted or repaired by anyone except qualified service personnel.</p> |
|--|--|

# PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- A) **DO NOT** attempt to operate this oven using the Speed Options with the door open since open-door operations can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- B) **DO NOT** place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- C) **DO NOT** operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- D) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

When using the Speed Options basic safety precautions should be followed, including the following:

**WARNING** – To reduce the risk of burns, electrical shock, fire, injury to persons or exposure to excessive microwave energy:

1. Read all the instructions before using the appliance.
2. Read and follow the specific "precautions to avoid possible exposure to excessive microwave energy" found at the top of this page.
3. This appliance must be properly grounded. See installation instructions for grounding instructions.
4. Install or locate this appliance only in accordance with the installation instructions.
5. Some products such as whole eggs and sealed containers, such as glass jars, may explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in this manual or in the Maytag Accellis™ 2X Cooking Guide. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or defrost food. Do not use for drying clothes, linens, newspaper, or similar non-food type items. It is intended for home use only.
7. Make sure that all persons using this appliance, especially children, are closely supervised and properly instructed on how to use this appliance.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair or replacement. Do not attempt to service or repair this appliance yourself.
10. Do not cover or block any openings on the oven.
11. Do not store or use this appliance outdoors. Do not use this product near water – for example, near a kitchen sink, in a wet basement, or near a swimming pool.
12. Do not immerse cord or plug in water.
13. When cleaning surfaces of door and oven that come together on closing door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth. Do not clean or rub the gasket around the oven door.
14. To reduce the risk of fire in the oven cavity:
  - a) Do not overcook food, especially starchy items such as potatoes and fatty items such as bacon. Carefully attend appliance if heatproof paper or plastic containers are placed inside the oven. If a plastic frozen food container and/or its film cover distorts, warps or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
15. Use only cooking utensils and accessories, specifically described in this guide or in the Maytag Accellis™ 2X Cooking Guide.
16. Stay near the oven while it is in use and check cooking progress frequently. Leaving the oven unattended may result in overcooked food and possibly a fire in your oven.


*Save These Instructions for Future Reference*

# SURFACE COOKING

## SURFACE CONTROLS

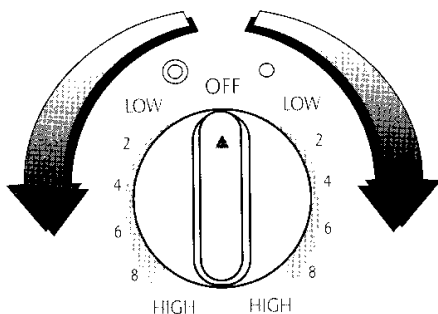
Use to turn on the surface elements. An infinite choice of heat settings is available from LOW to HIGH. The knobs can be set on or between any of the settings.

### SETTING THE CONTROLS

1. Place pan on surface element.
2. Push in and turn the knob in either direction to the desired heat setting.
  - The backguard is marked to identify which element the knob controls. For example,  indicates right front element.
3. There is an indicator light by each pair of control knobs. When one or both of the surface control knobs is turned on, the light will turn on. The light will turn off when the surface element(s) is turned off.
4. After cooking, turn knob to OFF. Remove pan.

### DUAL ELEMENT

The cooking surface is equipped with a dual element located in the right front position. To operate, push in on the control knob and turn to the left to control the large element, or push in and turn to the right to control the small element.



### Before Cooking

- Always place a pan on the surface unit before you turn it on. To prevent damage to range, never operate surface unit without a pan in place.
- **NEVER** use the cooktop as a storage area for food or cookware.

### During Cooking

- Know which knob controls which surface unit. Make sure you turned on the correct surface unit.
- Begin cooking on a higher heat setting then reduce to a lower setting to complete cooking. Never use a high setting for extended cooking.
- **NEVER** allow a pan to boil dry. This could damage the pan and the appliance.
- **NEVER** touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the surface units, to become warm or hot during cooking. Use potholders to protect hands.

### SUGGESTED HEAT SETTINGS

The size, type of cookware and cooking operation will affect the heat setting. For information on cookware and other factors affecting heat settings, refer to “**Cooking Made Simple**” booklet.

#### HIGH:

Use to bring liquid to a boil. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.

#### MED. HIGH (8-9):

Use to brown meat, heat oil for deep fat frying or sauteing. Maintain fast boil for large amounts of liquids.

#### MEDIUM:

Use to maintain slow boil for large amounts of liquids and for most frying operations.

## CAUTION:

### After Cooking

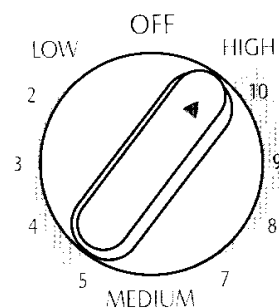
- Clean up messy spills as soon as possible.

### Other Tips

- If cabinet storage is provided directly above cooking surface, limit it to items that are infrequently used and that can be subjected to heat.

Temperatures may be unsafe for items such as volatile liquids, cleaners or aerosol sprays.

- **NEVER** leave any items, especially plastic items, on the cooktop. The hot air from the vent may ignite flammable items, melt or soften plastics, or increase pressure in closed containers causing them to burst.
- **NEVER** allow aluminum foil, meat probes or any other metal object, other than a pan on a surface element, to contact heating elements.



#### MED. LOW (3-4):

Use to continue cooking covered foods or to steam foods.

#### LOW:

Use to keep foods warm and melt chocolate and butter.

# GLASS-CERAMIC COOKING SURFACE

## NOTES:

- On Canadian models, the cooking surface will not operate during a self-clean cycle.
  - Cooktop may emit light smoke and odor the first few times it is used. This is normal.
  - When a control is turned on, a red glow from the element can be seen through the glass-ceramic surface. The element will cycle on and off to maintain the preset heat setting.
  - Glass-ceramic cooktops retain heat for a period of time after the unit is turned off. When the HOT SURFACE light turns off (see below), the cooking area will be cool enough to touch.
- NOTE: Do not attempt to lift the cooktop.**

## COOKING AREAS

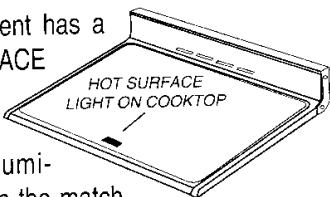
The cooking areas on your range are identified by permanent patterns on the glass-ceramic surface. For most efficient cooking, fit the pan size to the element size.

**Pans should not extend more than 1/2 to 1-inch beyond the cooking area.**

For more information on cookware, refer to "Cooking Made Simple" booklet.

## HOT SURFACE LIGHTS

Each element has a HOT SURFACE indicator light. A light will be illuminated when the matching cooking area is hot. It will remain on, even after the control is turned off, until the area has cooled. They are located at the front center of the cooktop.

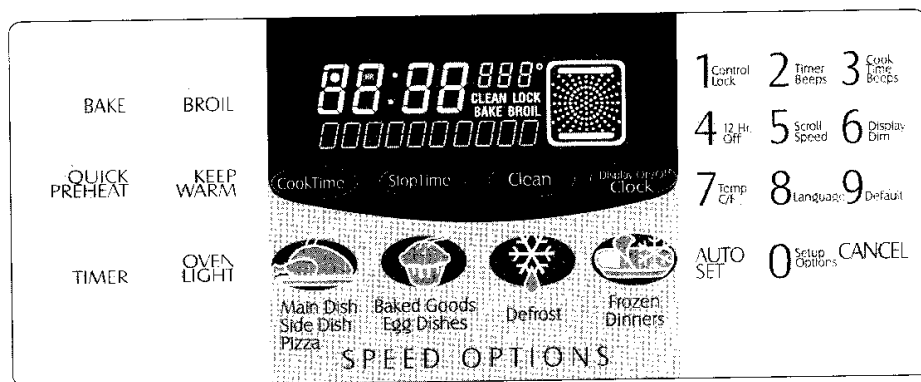


## TIPS TO PROTECT THE GLASS-CERAMIC SURFACE

- Before first use, clean the cooktop as directed in the cleaning procedures on page 12.
- Do not use glass pans. They may scratch the surface.
- Do not allow plastic, sugar or foods with high sugar content to melt onto the hot cooktop. Should this happen, clean immediately. (See cleaning procedures, page 12.)
- Never use cooktop as a work surface or cutting board.
- Never cook food directly on the surface.
- Never let a pan boil dry as this will permanently damage the surface and pan.
- Never use foil-type disposable containers or place a trivet or wok ring between the surface and pan. These items can mark or etch the top.
- Do not slide aluminum pans across a hot surface. The pans may leave marks which need to be removed promptly. (See cleaning procedures, page 12).
- Make sure the surface and the pan bottom are clean before turning on to prevent scratches.
- To prevent scratching or damage to the glass-ceramic top, do not leave sugar, salt or fats on the cooking area. Wipe the cooktop surface with a clean cloth or paper towel before using.
- Never use a soiled dish cloth or sponge to clean the cooktop surface. A film will remain which may cause stains on the cooking surface after the area is heated.

# OVEN COOKING

The electronic control is designed for ease in programming. The display window on the control shows time of day, timer and oven functions. Messages will scroll to prompt your programming steps. All indicator words are displayed in the diagram below to show location.

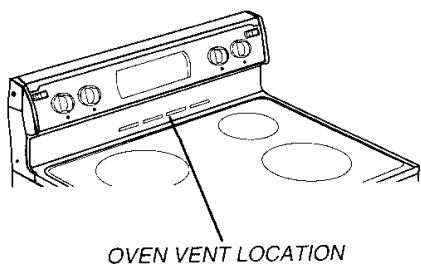


## CAUTION:

- Be sure all packing material is removed from oven before turning on.
- **Prepared Food Warning:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
- Follow the manufacturer's directions when using oven cooking bags.
- Do not use oven for storing food or cookware.

## OVEN VENT

When the oven is in use, the area near the vent may feel warm or hot to the touch. Never block the vent opening.



## OVEN CONTROL PADS

- Press the desired function pad.
- Press the **AUTO SET** pad or the appropriate number pad(s) to enter time or temperature.
- A beep will sound when any pad is pressed.
- A double beep will sound if a programming error occurs.
- Further instructions will scroll in display after function pads are pressed.

If more than 30 seconds elapse between pressing a function pad and the **AUTO SET** pad or number pads, the function will be canceled and the display will return to the previous display.

## CONTROL OPTIONS

Several control options are indicated next to the number pads on the control. Factory-set option defaults can be changed for your preferences. See page 10 for more information.

## SETTING THE CLOCK

1. Press **Clock** pad. Indicator word TIME will flash in the display.
2. Press the appropriate number pads for the current time. Time will be set automatically after 4 seconds. (Time is in a 12-hour format.)

After a power interruption, the last clock time before the interruption will flash.

To recall the time of day when another function is showing, press **Clock** pad. Clock time cannot be changed when the oven has been set for clock controlled cooking, self-clean or delayed self-clean.

## SETTING OVEN FUNCTIONS

### CANCEL CANCEL PAD

Use to cancel all programming except the Clock and Timer functions.

### AUTO SET AUTO SET PAD

Use with function pads to automatically set:

- 350° F bake temperature
- HI or LO broil
- Three hours of cleaning time
- 170° F keep warm temperature
- To calculate bake time for Speed Options
- To change control setup options

## BAKE BAKE PAD

Use for baking and roasting.

1. Press **BAKE** pad.
2. Press **BAKE** pad again for 350° F or press the **AUTO SET** pad. Each additional press of the **AUTO SET** pad will raise the temperature 25° F. Or, press the appropriate number pads for the desired temperature between 170° F and 550° F.
3. After 4 seconds the oven will turn on, a fan sound will be heard and the preheat indicator will appear.



4. A beep will indicate the oven is preheated. The preheat indicator will turn off.
5. When cooking is complete, press **CANCEL** pad. Remove food from oven.

## BROIL BROIL PAD

Use for top browning or broiling. For best results, use the broiler pan provided with your range; place it on rack position #4 for most foods.

1. Press the **BROIL** pad.
2. Press the **AUTO SET** pad for **HI** broil, press again for **LO** broil, or press the appropriate number pads for a broil temperature between 300° and 550° F.
3. After 4 seconds the oven will turn on and a fan sound will be heard.
4. For best results, preheat three to four minutes or until the broil element is red.
5. Place food in oven leaving the oven door open to the broil stop position (about four inches).
6. Follow broiling recommendations in "Cooking Made Simple" booklet.
7. When broiling is complete, press **CANCEL** pad. Remove food and broiler pan from oven.

## NOTES:

### BAKING

- Press the **BAKE** pad to recall the set temperature during preheat.
- To change oven temperature during cooking, press the **BAKE** pad and the appropriate number pads.
- Do not use temperatures below 140° F to keep food warm or below 200° F for cooking. For food safety reasons, lower temperatures are not recommended.
- For additional baking and roasting tips, refer to the "Cooking Made Simple" booklet.

### BROILING

- HI** broil is used for most broiling. Use **LO** broil for longer cooking foods to allow them to cook to well done stage without excessive browning.
- Never cover broiler pan insert with aluminum foil. This prevents fat from draining to the pan below.
- Expect broil times to be longer and browning to be slightly lighter if appliance is installed on a 208 volt circuit.

### KEEP WARM

- For optimal food quality and nutrition, oven cooked foods should be kept warm for no longer than 1 to 2 hours.
- For optimal food quality and color, foods cooked on the cooktop should be kept warm for an hour or less.
- To keep foods from drying, cover loosely with foil or a lid.
- To warm dinner rolls:**
  - cover rolls loosely with foil and place in oven.
  - press **KEEP WARM** and **AUTO SET** pads.
  - warm for 12-15 minutes.
- To warm plates:**
  - place plates in the oven.
  - press **KEEP WARM** and **AUTO SET** pads.
  - warm for five minutes, turn off the oven and leave plates in the oven for 15 minutes more.
  - use only oven-safe plates, check with the manufacturer.
  - don't set warm dishes on a cold surface as rapid temperature changes could cause crazing.

### QUICK PREHEAT PAD

Use to decrease preheating time when using the **BAKE** pad. Use for all foods except delicate baking such as cakes, cookies and biscuits, and when baking on two racks.

- Press the **QUICK PREHEAT** pad. **QUICK PREHEAT** will scroll twice and then **PREHEATING** will be displayed.

#### To return to standard preheat:

- Press **QUICK PREHEAT** pad again. This will provide standard preheat and the display will scroll **STANDARD PREHEAT**.

### KEEP WARM PAD

Use for safely keeping foods warm or for warming breads and plates.

1. Press **KEEP WARM** pad.
2. Press **AUTO SET** pad for 170° F or press the appropriate number pads for temperatures between 145° and 190° F.
3. **KEEP WARM** and the temperature selected will be displayed when the function is active.
4. When warming is complete, press **CANCEL** pad. Remove food from the oven.





## COOK TIME/STOP TIME PADS (CLOCK CONTROLLED OVEN COOKING)

Use to program the oven to start and stop automatically when baking or roasting. Cook time may be set from five minutes to 11 hours and 59 minutes (11:59). The clock must be functioning and correctly set for this feature to work.

### NOTES:

Highly perishable foods such as dairy products, pork, poultry or seafood are not recommended for delayed cooking.

Clock controlled baking is not recommended for baked items that require a preheated oven, such as cakes, cookies and breads.

#### To Start Immediately and Turn Off Automatically:

1. Press **Cook Time** pad. COOK TIME will flash. Press the appropriate number pads to enter cooking time in hours and minutes.
2. Press the **BAKE** pad and select the bake temperature. COOK TIME will be displayed along with the temperature.
3. One minute before the end of the programmed cook time, the light will turn on, a beep will sound and CHECK FOOD will be displayed. Light will turn off automatically when **CANCEL** pad is pressed or after oven door is opened and closed.
4. At the end of cook time, the oven will shut off automatically, "End" and COOK TIME will be displayed and three beeps will sound.
5. Press **CANCEL** pad. Remove food from oven. If the program is not canceled, there will be 2 reminder beeps every minute for up to 30 minutes.

**NOTE:** If you wish to change the reminder beeps at the end of COOK TIME, see Cook Time Beeps, page 10.

#### To Delay Start and Turn Off Automatically:

1. Press **Cook Time** pad. COOK TIME will flash. Press the appropriate number pads to enter cooking time in hours and minutes.
2. Press the **BAKE** pad and select the bake temperature. COOK TIME will be displayed along with the temperature.
3. Press **Stop Time** pad. Display shows when the oven will stop based on an immediate start.
4. Press **Stop Time** pad again. **STOP TIME must be flashing to set the desired stop time.**
5. Press the appropriate number pads to enter the time you want the oven to stop.
6. DELAY and BAKE will be displayed.
7. At the end of the delay period, COOK TIME and BAKE will be displayed along with the temperature.
8. Follow steps 3-5 in preceding section.



#### OVEN LIGHT PAD

The oven lights automatically come on when the door is opened. When the door is closed, press the **OVEN LIGHT** pad on the control panel to turn the lights on or off. The oven lights will not operate during a clean cycle. The oven lights will come on automatically one minute before the end of a clock controlled cooking operation.

#### TIMER TIMER PAD

The timer may be set for any time period up to 99 hours and 59 minutes (99:59).

The timer operates independently of any other function and can be set while another oven function is operating. **THE TIMER DOES NOT CONTROL THE OVEN.**

1. Press **TIMER** pad. The word TIMER will flash. 0HR:00 will appear in the display.
2. Press the appropriate number pads to enter desired time.

**EXAMPLE:** To set timer for 5 minutes, press the **TIMER** pad and the number pad 5. The control will begin countdown after a four second delay.



3. The last minute of the countdown will be displayed in seconds.
4. At the end of the set time, four beeps will sound followed by two beeps every 30 seconds for up to five minutes. Press **CANCEL** pad to cancel the timer and oven function. To cancel only the timer press the **TIMER** pad.

**NOTE:** If you wish to change the timer reminder beeps at the end of a set time, see Timer Beeps, page 10.

#### To Cancel a Set Time:

Press and hold the **TIMER** pad for several seconds. After a slight delay the time of day will appear.

#### OR

Press the **TIMER** pad and the "0" number pad. After a slight delay the timer will be canceled.

# SPEED OPTIONS

The Speed Options use a combination of conventional radiant heat from the bake and broil elements with added microwave energy to quickly cook food. Plus, a Defrost cycle is included to thaw food items.

## IMPORTANT:

The correct amount of cooking time is very important to overall results. Most items cook in half the time of a conventional oven.

The options are as follows:



### MAIN DISH, SIDE DISH, PIZZA PAD

This setting uses a slightly higher amount of microwave energy along with conventional radiant heat to cook foods such as meats, poultry, fish, casseroles, pizza (regular and self-rise) and frozen convenience foods packaged in aluminum foil containers.



### BAKED GOODS, EGG DISHES PAD

This setting uses a slightly lower amount of microwave energy along with conventional radiant heat to gently cook delicate foods such as egg and cheese baked dishes and baked goods such as cakes, breads and muffins.



### DEFROST PAD

This setting uses microwave energy only to defrost any food including turkey and large cuts of meat.



### FROZEN DINNERS PAD

This setting uses a combination of microwave energy and a small amount of radiant heat to heat frozen convenience foods packaged in **heatproof paper** and **plastic containers**.

## SETTING THE SPEED OPTIONS

### Speed Options -



1. Select the appropriate rack position (see page 11). Place the food in the oven and close the oven door.
2. Press the appropriate speed pad. 0:00 will appear in the display.
3. Enter the conventional cooking time recommended in the recipe, followed by the **AUTO SET** pad.
  - Pressing the **AUTO SET** pad will automatically calculate one half of the conventional cooking time.
  - If the speed cooking time is known (half the conventional cooking time), enter that time. Do **NOT** press the **AUTO SET** pad. The time will not be cut in half.
4. When the cooking time is set, the oven will automatically turn on and a fan will be heard. **Do NOT set an oven temperature. Do NOT preheat the oven.** If an oven temperature is selected, the Speed Option will be canceled and the oven will cook conventionally.
5. At 75 % of the cooking time, a beep will sound and **CHECK FOOD** will be displayed. Check the food and continue cooking or remove food, if done.
6. At the end of the cooking time, a beep will sound and the control will scroll **ENTER MORE TIME IF NEEDED**. If additional cooking time is needed, press the appropriate number pads to add time. Up to 10 minutes of time may be added. (Time may be added more than once, if needed.)
7. When cooking is complete, press **CANCEL** pad. Remove food from the oven.

### Speed Option -



1. Place the food in the oven and close the oven door.
2. Press the **Defrost** pad. 0:00 will be displayed.
3. Enter the appropriate defrost time. (Refer to the **Cooking Guide** for defrost times and additional information.)
4. When defrosting is complete, press the **CANCEL** pad. Remove food from the oven.

## NOTES:

- The Speed Options automatically select the oven temperature. **All you select is the cooking time.**
- **DO NOT** set oven temperature.
- **DO NOT** preheat the oven.

## CHECKING THE FOOD

Most foods will cook in approximately half the conventional cooking time. Some foods, such as vegetables, may take less time. We recommend checking the cooking progress.

The food may be checked any time during baking. When the door is opened the microwave energy immediately stops. To continue cooking, close the door and the set time will continue to count down normally.

When the cooking time has reached 75% of the entered time, the control will beep to indicate that the food should be checked. Check food and cook longer, if needed.

At the conclusion of the cycle, the control will go into a hold mode and **ENTER MORE TIME IF NEEDED** will scroll. Check the food again. Up to 10 minutes of time may be added at this time, if the food is not done. In general, only 2 to 5 minutes of additional time is needed.

# CONTROL OPTIONS

## To Change Factory Set Control Options:

1. Press the **Setup Options (0)** pad and the desired option pad. (See Options below.)
2. Current option will appear in the display.
3. Press the **AUTO SET** pad to change the option.
4. Press any key other than **CANCEL** to enter changes.

## OPTIONS AVAILABLE:

### CONTROL LOCK (1)

The function pads on the control can be locked to prevent unwanted use for safety and cleaning benefits. The current time of day will remain in the display.

### TIMER BEEPS (2)

There are three choices for the end of "timer" reminder signals.

- Four beeps followed by two beeps every 30 seconds for up to five minutes. (default setting)
- Four beeps followed by two beeps every 60 seconds for up to 60 minutes.
- Four beeps followed by no other beeps.

### COOK TIME BEEPS (3)

There are three choices for the end of "clock controlled cooking" reminder signals.

- Three short beeps followed by two beeps every minute for up to 30 minutes. (default setting)
- Three short beeps followed by no other beeps.
- Three short beeps followed by two beeps every 30 seconds for up to 5 minutes.

### 12 HOUR OFF (4)

The oven may be set to turn off after 12 hours or stay on indefinitely. The default is set to turn the oven off after 12 hours.

### SCROLL SPEED (5)

The scroll speed of the messages in the display may be changed from **FAST** to **MEDIUM** to **SLOW**. The default is set for the medium speed.

### DISPLAY DIM (6)

The control intensity may be changed for easier reading. The default is set for the highest intensity \*\*\*\*\*. The fewer \*\*\*\*\* the less the intensity.

### TEMP C/F (7)

The temperature scale may be changed to **Centigrade** or **Fahrenheit**. The default is set for Fahrenheit.

### LANGUAGE (8)

The words which scroll in the display may be changed from **English** to **French** or **Spanish**.

### DEFAULT (9)

The control can be reset to restore the factory setting for each option.

### DISPLAY ON/OFF (CLOCK)

The time-of-day display/clock may be shut off when the oven is not in a cooking or cleaning function.

### OVEN TEMPERATURE ADJUSTMENT

If you think the oven is operating too cold or hot, you can adjust it. Bake several test items and then adjust the temperature setting not more than 10° F at a time.

#### To Adjust:

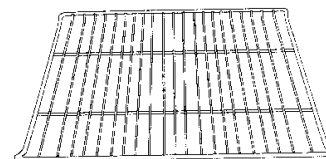
1. Press the **BAKE** pad and enter 550° F.
2. Press and hold the **BAKE** pad for several seconds until **TEMP ADJ** is displayed.

3. Press the **AUTO SET** pad - each press changes the temperature by 5° F. The control will accept changes from -35° F to +35° F.
4. If the oven was previously adjusted, the change will be displayed. For example, if the oven temperature was reduced by 15° F, the display will show -15° F.
5. When you have made the adjustment, **press any key** other than **CANCEL** and the time of day will reappear in the display. The oven will now bake at the adjusted temperature.

## OVEN RACKS

The range is equipped with two oven racks. One rack is "straight", the other rack has an "upturned" front edge.

If baking on the lowest rack position, use the upturned rack in that position. The front edge of the upturned rack can be used as a "handle" when pulling the rack out of the oven to check or remove food.



All racks are designed with a lock-stop edge.

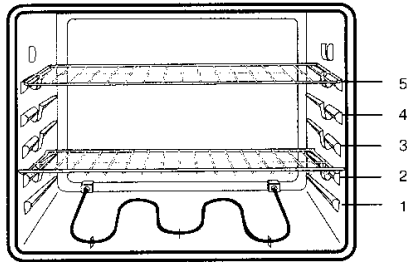
#### To remove oven racks:

- Pull rack straight out until it stops at the lock-stop position; lift up on the front of the rack and pull out.

#### To replace oven racks:

- Place rack on the rack support in the oven; tilt the front end up slightly; slide rack back until it clears the lock-stop position; lower front and slide back into the oven.

## RACK POSITIONS – CONVENTIONAL OVEN



**Two-rack Baking  
(Racks 2 and 5)**

### RACK 5:

Use for broiling non-fatty foods, toasting bread and two-rack baking.

### RACK 4:

Use for most broiling.

### RACK 3:

Use for most baked goods on a cookie sheet or jelly roll pan, layer cakes, fruit pies, or frozen convenience foods.

### RACK 2:

Use for small cuts of meat, casseroles, loaves of bread, bundt cakes or custard pies, and two-rack baking.

### RACK 1:

Use for roasting large cuts of meat and poultry, frozen pies, dessert souffles or angel food cake.

### Multiple Rack Cooking:

Use rack positions 2 and 5.

## RACK POSITIONS – SPEED OPTION COOKING

### RACK 3:

Use for cooking chicken, fish, meat dishes, casseroles and some desserts.

### RACK 2:

Use for roasting meats, frozen convenience dinners in heatproof paper and plastic, pizza, egg and cheese dishes, some desserts and defrosting most meats and poultry.

### RACK 1:

Use for roasting turkey.

### Multiple Rack Cooking:

Use rack positions 1 and 4.

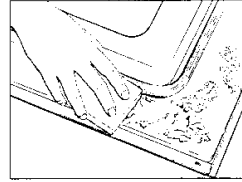
# CARE & CLEANING

## CLEANING THE OVEN

### CLEAN PAD

Use to set a self-clean cycle.

1. Clean oven frame, door frame (area outside of gasket) and around the opening in the door gasket with a nonabrasive cleaner such as Bon Ami\*. These areas are not exposed to cleaning temperatures.
2. **Remove oven racks.** If racks are left in during a clean cycle, it may impair function and they will discolor. **Turn off the oven light and close door.**
3. Press **Clean** pad.
4. Press the **AUTO SET** pad for 3 hours of cleaning time, press again for 4 hours and again if 2 hours of clean time is desired.
5. **CLEANING, CLEAN** and **LOCK** plus the clean time will appear in the display and the oven will lock.
6. When the clean cycle is complete, **CLEANED** will be displayed. **LOCK** will remain on until the oven has cooled (approx. 1 hour).
7. When the oven is cool, **LOCK** will no longer be displayed and the door may be opened.
8. Wipe out the oven interior with a damp cloth. If soil remains, it indicates the cycle was not long enough.



### To Delay the Start of a Self-Clean Cycle:

1. Follow steps 1-4 above.
2. Press the **STOP TIME** pad. **STOP TIME** must be flashing to set the desired stop time.
3. As **STOP TIME** flashes, press the appropriate number pads to enter the time you wish the oven to stop.
4. **DELAY CLN** and **LOCK** will be displayed.
5. When the delay is completed and cleaning begins, **CLEANING, CLEAN, LOCK** and the clean time will be displayed.

## NOTES:

To prevent damage to oven door, do not attempt to open the oven door when the **LOCK** indicator word is displayed.

During cleaning, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning. Odors will lessen with use.

It is normal for flare-ups, smoking or flaming to occur during cleaning if the oven is heavily soiled. Clean the oven regularly rather than wait until there is a heavy buildup of soil.

Wipe up excess grease or spillovers to prevent flare-ups. For ease in cleaning, the bake element can be lifted slightly (1 to 1 1/2 inches).

Wipe up sugary and acid spillovers such as sweet potatoes, tomato or milk-based sauces prior to a self-clean cycle. Porcelain enamel is acid resistant, not acid proof and may discolor if spills are not wiped up before a self-clean cycle.

A white discoloration may appear after cleaning if acid or sugary foods are not wiped up before the clean cycle. This discoloration is normal and will NOT affect performance.

### To Cancel Self-Clean Cycle:

1. Press **CANCEL** pad.
2. If **LOCK** is NOT displayed, open oven door. If **LOCK** is displayed, allow oven to cool.

# CLEANING PROCEDURES

## CAUTION:

- > Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.
- > To prevent staining or discoloration, clean appliance after each use.
- > If a part is removed, be sure it is correctly replaced.

## BROILER PAN AND INSERT

- Place soapy cloth over insert and pan; let soak to loosen soil.
- Wash in soapy water. Use soap filled scouring pad to remove stubborn soil. Broiler pan and insert can be washed in dishwasher.

## BRUSHED CHROME

(SELECT MODELS)

- When cool, wash with soapy water, rinse and buff the surface. For heavier soil, use a non-abrasive cleaner such as baking soda or Bon Ami\*, rubbing with the grain to avoid streaking the surface. Rinse and buff.
- To prevent scratching, do not use abrasive or caustic cleaners.
- Restore luster and remove streaks with Stainless Steel Magic Spray\* (Part #20000008)\*\*. **Chrome will permanently discolor if soil is allowed to bake on.**

## CLOCK & CONTROL AREA

- To activate "Control Lock" for cleaning, see page 10.
- Wipe with a damp cloth and dry.
- Glass cleaners may be used if sprayed on a cloth first. **DO NOT spray directly on control pad and display area.**

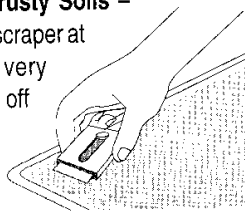
## CONTROL KNOBS

- Remove knobs in the OFF position by pulling forward.
- Wash, rinse and dry. Do not use abrasive cleaners that may scratch the finish.
- Turn on each element to be sure the knobs have been correctly replaced.

## COOKTOP GLASS-CERAMIC

Never use oven cleaners, chlorine bleach, ammonia or glass cleaners with ammonia. **NOTE: Call an authorized servicer if the glass-ceramic top should crack, break or if metal or aluminum foil should melt on the cooktop.**

- **General Cleaning & Light Soil** – Use soap and water and clean cloth or paper towel, or non-abrasive cleaner such as baking soda or Cooktop Cleaning Creme\* (Part No. 20000001)\*\*. Rinse and dry.
- **Heavy Soils or Metal Marks** – Gently scrub with Cooktop Cleaning Creme and plastic scrubber. Reapply cleaner. Cover with damp paper towels to keep moist, let stand 30 to 45 minutes. Scrub again to remove remaining stain. Rinse and dry.
- **Burned-on or Crusty Soils** – Hold razor blade scraper at 30° angle and very carefully scrape off soil. Clean remaining soil with method described above.



- **Melted Sugar or Plastic** – Immediately turn element to LOW and scrape from hot surface to a cool area. Then turn element OFF and cool. Clean residue with razor blade scraper and Cooktop Cleaning Creme.

## ENAMEL, PAINTED –

### SIDE PANELS & STORAGE DRAWER

- When cool, wash with warm soapy water, rinse and dry. Never wipe a warm or hot surface with a damp cloth as this may damage the surface.
- For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami\*. Do not use abrasive or harsh cleaners such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface.

**NOTE: Use dry towel or cloth to wipe up spills, especially acid or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces.**

## GLASS – OVEN WINDOW & DOOR

- Avoid using excessive water which may seep under or behind glass. If this occurs, the window will appear streaked.
- Wash with soap and water or glass cleaner. Rinse with clear water. Dry.

- Do not use abrasive materials such as scouring pads, steel wool or powdered cleaners as they will scratch glass.

## OVEN INTERIOR

Follow instructions on page 11 to set a self-clean cycle.

## OVEN RACKS

- Clean with soapy water.
- Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry.
- If over time, racks do not slide out easily, wipe the rack edge and rack support with a small amount of vegetable oil to restore ease of movement, wipe off excess oil.

**NOTE: Remove oven racks during a clean cycle. If racks are left in the oven, it may impair function and they will discolor.**

## PLASTIC FINISHES – DOOR HANDLES, TRIM & END CAPS

- When cool, clean with soap and water, rinse and dry.
- Use a glass cleaner and a soft cloth.

**NOTE: Never use oven cleaners, abrasive or caustic liquid or powdered cleansers on plastic finishes. These cleaning agents will scratch or mar finish.**

**NOTE: To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with dry paper towel or cloth.**

## PORCELAIN ENAMEL –

### BACKGUARD AREA & TRIM ON GLASS-CERAMIC SURFACE

Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spillovers, especially acid or sugar spillovers, should be wiped up immediately with a dry cloth.

- When cool, wash with soapy water, rinse and dry.
- Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping.
- Never use oven cleaners or abrasive cleaning agents.

# MAINTENANCE

## OVEN DOOR

### CAUTION:

- Do not place excessive weight on or stand on an open oven door. This could cause the range to tip over, break the door, or injure the user.
- When opening the oven door, allow steam and hot air to escape before reaching in oven to check, add or remove food. This is especially important when using the Speed Options feature as you may notice more moisture in oven with speed cooking.
- The oven door can only be removed by an authorized servicer. Do not attempt to remove the door yourself.

## OVEN WINDOW

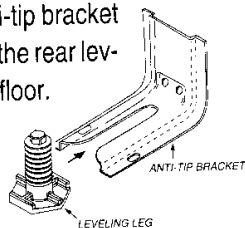
### To protect the oven door window:

1. Do not hit the glass with pots, pans, furniture, toys, or other objects.
2. Do not close the oven door until the oven racks are in place.

Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later date.

## LEVELING LEGS

- Be sure the anti-tip bracket secures one of the rear leveling legs to the floor. This bracket prevents the range from accidentally tipping.



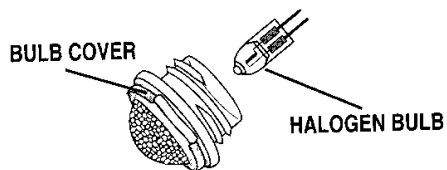
The range should be leveled when installed. If the range is not level, turn the plastic leveling legs, located at each corner of the range, until range is level.

## OVEN LIGHTS

To assure the proper replacement bulb is used, order bulb from Maytag Customer Service. Call 1-800-688-8408, ask for part number 74004458 - halogen bulb.

### CAUTION:

- Disconnect power to range before replacing light bulb.
- Allow oven, bulb cover and bulb to cool before touching.
- Do not remove aluminum washer from bulb cover when replacing the bulb.



### To replace oven light bulb:

There are two halogen light bulbs located at the front corners of the oven cavity.

1. When oven is cool, turn bulb cover to remove.
2. Carefully remove old bulb by pulling **straight out** of ceramic base.
3. To avoid damaging or decreasing the life of the new bulb, do not touch the bulb with bare hands or fingers. Hold with a cloth or paper towel. Push new bulb prongs **straight into** small holes of ceramic base.
4. Replace bulb cover by turning until tight.
5. Reconnect power to the range. Reset clock.

## STORAGE DRAWER

The storage drawer at the bottom of the range is safe and convenient for storing metal and glass cookware. DO NOT store plastic, paperware, food or flammable material in this drawer. Remove drawer to clean under range.

**To remove:** Empty drawer then pull out to the first stop position. Lift up front of drawer and pull to the second stop position. Grasp sides and lift up and out to remove drawer.

**To replace:** Fit the ends of the drawer glides onto the rails. Lift up drawer front and gently push in to first stop position. Lift up and continue to slide drawer to the closed position.

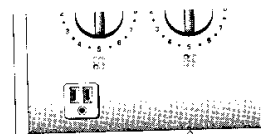
## CONVENIENCE OUTLET

(CANADIAN MODELS ONLY)

The convenience outlet is located on the lower left side of the backguard.

Be sure appliance cords do not rest on or near the surface element. If the surface element is turned on, the cord and outlet will be damaged.

The convenience outlet circuit breaker may trip if the small appliance plugged into it exceeds 10 amps. To reset the circuit breaker, press the switch located on the lower edge of the backguard.



CIRCUIT BREAKER SWITCH

# BEFORE YOU CALL FOR SERVICE

## FOR MOST CONCERNS, TRY THESE FIRST:

- Check if oven controls have been properly set.
- Check to be sure plug is securely inserted into receptacle.
- Check or re-set circuit breaker. Check or replace fuse.
- Check power supply.

## PART OR ALL OF APPLIANCE DOES NOT WORK.

**NOTE: On Canadian models, glass ceramic cooking surface will not operate during a self-clean cycle.**

- Check if surface and/or oven controls have been properly set. See pgs. 4 & 6.
- Check if oven door is unlocked after self-clean cycle. See pg. 11.
- Check if oven is set for a delayed cook or clean program. See pgs. 8 & 11.

## GLASS-CERAMIC SURFACE SHOWS WEAR.

1. Tiny scratches or abrasions.
  - Make sure cooktop and pan bottom are clean. Do not slide glass or metal pans across top. Make sure pan bottom is not rough. Use the recommended cleaning agents. See pg. 12.
2. Metal marks.
  - Do not slide metal pans across top. When cool, use the recommended cleaning agents. See pg. 12.
3. Brown streaks and specks.
  - Spills not removed promptly. Wiping with soiled cloth or sponge. Pan bottom not clean.
4. Areas with a metallic sheen.
  - Mineral deposits from water and food.
5. Pitting or flaking.
  - Sugary boilovers that were not removed promptly. See pg. 12.

## BAKING RESULTS ARE NOT AS EXPECTED OR DIFFER FROM PREVIOUS OVEN.

- Make sure the oven vent has not been blocked. See pg. 6 for location.
- Check to make sure range is level.
- Temperatures often vary between a new oven and an old one. As ovens age, the oven temperature often "drifts" and may become hotter or cooler. See pg. 10 for instructions on adjusting the oven temperature. **NOTE:** It is not recommended to adjust the temperature if only one or two recipes are in question. See "**Cooking Made Simple**" for more information on bakeware and baking.
- Was the correct Speed Option selected? See page 9.

## FOOD IS NOT BROILING PROPERLY OR SMOKES EXCESSIVELY.

- Check oven rack positions. Food may be too close to element.
- Broil element was not preheated.
- Aluminum foil was incorrectly used. Never line the broiler insert with foil.
- Oven door was closed during broiling. Leave the door open to the first stop position (about 4 inches).
- Trim fat from meat before broiling.
- A soiled broiler pan was used.

## OVEN WILL NOT SELF-CLEAN.

- Check to make sure the cycle is not set for a delayed start.
- Check if door is closed.

## OVEN DID NOT CLEAN PROPERLY.

- Longer cleaning time may be needed.
- Excessive spillovers, especially sugary and/or acid foods, were not removed prior to the self-clean cycle.

## OVEN DOOR WILL NOT UNLOCK AFTER SELF-CLEAN CYCLE.

- Oven interior is still hot. Allow about one hour for the oven to cool after the completion of a self-clean cycle. The door can be opened when the LOCK indicator word is not displayed.

## MOISTURE COLLECTS IN OVEN OR ON OVEN WINDOW.

- This is normal when cooking foods high in moisture.
- Excessive moisture was used when cleaning the window.
- More moisture will be seen when a Speed Option is selected. This is normal.

## THERE IS A STRONG ODOR OR LIGHT SMOKE WHEN OVEN IS TURNED ON.

- This is normal for a new range and will disappear after a few uses. Initiating a clean cycle will "burn off" the smells more quickly.
- Turning on a ventilation fan will help remove the smoke and/or odor.
- There are excessive food soils on the oven bottom. Use a self-clean cycle.

## "F" PLUS A NUMBER AND THE MESSAGE: "CALL AN AUTHORIZED SERVICER OR 888-462-9824"

- This is called a fault code. If a fault code appears in the display and beeps sound, press the **CANCEL** pad. If the fault code and beeps continue, disconnect power to the appliance. Wait a few minutes, then reconnect power. If fault code and beeps still continue, disconnect power to the appliance and call an authorized servicer.
- If the oven is heavily soiled, excessive flare-ups may result in a fault code during a clean cycle. Press **CANCEL** pad and allow the oven to cool for one hour, then reset the clean cycle. If the fault code and beeps still continue, disconnect power to the appliance and call an authorized servicer.

**FOR PRIORITY ONE SERVICE CALL  
TOLL-FREE 1-888-4MAYTAG  
(1-888-462-9824).**

# MAYTAG RANGE WARRANTY

## Full One Year Warranty - Parts and Labor

For **one (1) year** from the original retail purchase date, any part which fails in normal home use will be repaired or replaced free of charge.

## Limited Warranties - Parts Only

**Second Year** - After the first year from the original purchase date, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

**Third Through Fifth Year** - From the original purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

- **Electronic Controls**
- **Glass-Ceramic Cooktop:** due to thermal breakage.
- **Electric Heating Elements:** surface, broil and bake elements.
- **Magnetron Tube**

## Canadian Residents

The above warranties only cover an appliance installed in Canada that has been certified or listed by appropriate test agencies for compliance to a National Standard of Canada unless the appliance was brought into Canada due to transfer of residence from the United States to Canada.

## Limited Warranty Outside the United States and Canada - Parts Only

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

*The specific warranties expressed above are the **ONLY** warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.*

# WHAT IS NOT COVERED BY THESE WARRANTIES:

1. Conditions and damages resulting from any of the following:
  - a. Improper installation, delivery, or maintenance.
  - b. Any repair, modification, alteration, or adjustment not authorized by the manufacturer or an authorized servicer.
  - c. Misuse, abuse, accidents, or unreasonable use.
  - d. Incorrect electric current, voltage, or supply.
  - e. Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
  - a. Correct installation errors.
  - b. Instruct the user on the proper use of the product.
  - c. Transport the appliance to the servicer.
6. Consequential or incidental damages sustained by any person as a result of any breach of these warranties. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.

# IF YOU NEED SERVICE

- ☞ Call the dealer from whom your appliance was purchased or call Maytag Appliances Sales Company, Maytag Customer Assistance at 1-888-462-9824, USA and CANADA to locate an authorized servicer.
- ☞ Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information on owner's responsibilities for warranty service.
- ☞ If the dealer or service company cannot resolve the problem, write to Maytag Appliances Sales Company, Attn: CAIR® Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call **1-888-4MAYTAG for PriorityOne Service (1-888-462-9824)**.  
U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.  
**NOTE:** When writing or calling about a service problem, please include the following information:
  - a. Your name, address and telephone number;
  - b. Model number and serial number;
  - c. Name and address of your dealer or servicer;
  - d. A clear description of the problem you are having;
  - e. Proof of purchase (sales receipt).
- ☞ User's guides, service manuals and parts information are available from Maytag Appliances Sales Company, Maytag Customer Assistance.



# MINI

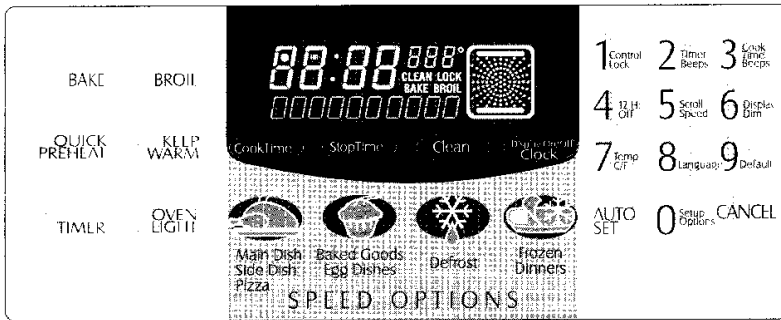
# MAYTAG ACCELLIS™ 2X ELECTRIC RANGE MER675

# USER'S GUIDE



Use this quick and easy reference to become acquainted with the Speed Options of your range. The Speed Options combine conventional heat with microwave energy. This unique combination eliminates preheating and reduces the amount of cooking time by up to 50%.

## THE CONTROL PANEL



**EXAMPLE:** If a brownie recipe bakes at 350° F for 30 minutes, press the [ ] pad, followed by number pads [3, 0] and the **AUTO SET** pad.

The **AUTO SET** pad will calculate one half of the conventional cooking time and automatically set the bake time for 15 minutes.

**NOTE:** If you know the speed bake time (half of the conventional bake time), you may enter that time. Do NOT press the **AUTO SET** pad. The time will not be cut in half.

## SPEED OPTIONS



Use for meats, poultry, fish, casseroles, pizza (fresh, frozen - regular and self-rise), vegetables and frozen convenience foods.



Use for baked items (bars, muffins, desserts) and egg and cheese-based foods.



Use to defrost any food including turkey and large cuts of meat.



Use to heat frozen convenience dinners in heatproof paper or plastic containers.

## HOW TO SET SPEED OPTIONS:

### NOTE:

- The Speed Options automatically select the oven temperature. All you select is the cooking time.
- DO NOT SET OVEN TEMPERATURE.
- DO NOT PREHEAT THE OVEN.

1. Position the oven racks. Place food in oven and close oven door.
2. Press the appropriate Speed Option pad.
3. Set the conventional bake time, or what the recipe calls for, in minutes using the number pads, then press the **AUTO SET** pad. **AUTO SET** will automatically cut the cooking time in half.

4. After 75% of the cooking time "CHECK FOOD" will be displayed. Check doneness of food, continue cooking if needed.
5. At the end of the set cooking time a beep will sound and "ENTER MORE TIME IF NEEDED" will be displayed. Open the door and check the food. If the food is done, press the **CANCEL** pad.





If the food is not done, more time may be added (up to 10 minutes), by pressing the appropriate number pads. Generally 2-5 minutes of extra cooking time is sufficient to complete cooking. (Additional cooking time may be added more than once if needed.)

If you have questions call, PriorityOne Service at 1-888-4MAYTAG (1-888-462-9824).

MAYTAG • 403 West Fourth Street North • P.O. Box 39 • Newton, Iowa 50208

## MAYTAG ACCELLIS™ 2X RANGE COOKING CHART

The correct amount of cooking time is very important to overall results. Most items cook in about half the time of a conventional oven. Check doneness of food at the CHECK FOOD signal during cooking, continue cooking if needed.

FOOD	RACK POSITION*	SPEED OPTION SETTING	TIPS
<p><b>See page 13 in Cooking Guide for:</b></p> <p>MEATS</p> <p>Beef, Pork 2</p> <p>Whole Chicken 3</p> <p>Turkey, unstuffed 1</p> <p>Fish, thawed 3</p> <p>MAIN DISH</p> <p>Lasagna 3</p> <p>Meatloaf 3</p> <p>Tuna Noodle 3</p> <p>Frozen Pizza - self-rise 2</p> <p>- regular 2</p> <p><b>See page 19 in Cooking Guide for:</b></p> <p>SIDE DISH</p> <p>Potatoes, baked 3</p> <p>Squash, halved 3</p> <p>Frozen Potato Products 3</p>			<ul style="list-style-type: none"> <li>➤ Use metal pans to reduce spattering when cooking roasts and turkey.</li> <li>➤ For faster cooking, use glass baking dishes for poultry and fish.</li> <li>➤ Use oven cooking bags for less tender roasts.</li> <li>➤ Turn roasts over halfway through cooking.</li> <li>➤ Shield faster cooking areas on meat &amp; poultry with aluminum foil.</li> <li>➤ For best results, use glass baking dishes for lasagna and meatloaf.</li> <li>➤ Place self-rise frozen pizza directly on the rack without a pan. Place regular pizza in a pan.</li> <li>➤ Add toppings (cheese, bread crumbs, sauces) during last few minutes of cooking.</li> </ul>
<p><b>See page 32 in Cooking Guide for:</b></p> <p>BAKED GOODS</p> <p>Brownies, bar cookies 2</p> <p>Apple Crisp 2</p> <p>Muffins 3</p> <p>Cinnamon Rolls, refrigerated 2</p> <p>EGG/CHEESE-BASED DISHES 2 or 3</p>			<ul style="list-style-type: none"> <li>➤ Use metal pans for brownies and bar cookies.</li> <li>➤ Use glass baking dishes for apple crisp.</li> <li>➤ Times may be slightly more than half for baked items. Add time as needed.</li> <li>➤ Egg casseroles are done when set and golden brown.</li> </ul>
<p><b>See page 33 in Cooking Guide for:</b></p> <p>FROZEN DINNERS</p> <p>Packaged in heatproof paper and plastic 2</p>			<ul style="list-style-type: none"> <li>➤ Set time in minutes for the maximum conventional bake time, followed by the <b>AUTO SET</b> pad. Time will be cut in half.</li> </ul>
<p><b>See page 34 in Cooking Guide for:</b></p> <p>DEFROST</p> <p>Roasts 2</p> <p>Whole Chicken 2</p>			<ul style="list-style-type: none"> <li>➤ Shield thin edges with foil prior to defrosting.</li> </ul>

\* The bottom rack position is #1.

### PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- A) DO NOT** attempt to operate this oven using the Speed Options with the door open since open-door operations can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- B) DO NOT** place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- C) DO NOT** operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- D)** The oven should not be adjusted or repaired by anyone except properly qualified service personnel.